

INSTALLATION INSTRUCTIONS

USER INSTRUCTIONS

COOKER MODEL

VEF91GG

90X60 cm

Dear Customer,

Congratulations on purchasing your new product from Think Appliances.

To register your parts and labour warranty (some conditions apply please refer to your warranty card for more details) please contact our Customer Care team on:

1800 444 357

Our Customer Care centre is there to ensure you get the most out of your appliance. For example, should you want to learn more about recommended cooking temperatures, the various cooking functions available, how to set and program your LED clock, and importantly taking care of your appliance when cleaning, please call us because we are here to help you.

It is important that you read through the following use and care manual thoroughly to familiarize yourself with the installation and operation requirements of your appliance to ensure optimum performance.

We also carry a complete range of spare parts for all Think products. For all your spare parts enquiries please contact our team at Pronto Parts on:

1300 306 973

Again, thank you for choosing an appliance brought to you by Think Appliances and we look forward to being of service to you.

Kind regards

Management

Think Appliances

Important information

Introducing your new cooker

We thank you and congratulate you on your choice.

These carefully designed products, manufactured with the highest quality materials, have been carefully tested to satisfy all your cooking demands.

We therefore request that you read and follow these easy instructions which will allow you to obtain excellent results right from the start.

All cookers feature a gas hotplate containing 5 cooktop burners, including one central wok burner, electronic ignition to all burners, a cooling fan and a minute minder. The fan gas oven is fitted with an electric grill element positioned against the roof of the oven and self cleaning oven linings.

The cooker's data plate is accessible even with the cooker fully installed. It is positioned on the inside of the oven door, centre bottom.

Always quote the details from it to identify the appliance when ordering spare parts or requesting a service call.

Notes on disposal

Old appliances still have some residual value. An environmentally friendly method of disposal will ensure that valuable raw materials can be recovered and used again.

Before you dispose of your old appliance, make sure that it has been rendered inoperable. Your new cooker was protected by suitable packaging while it was on its way to you. All materials used for this purpose are environmentally friendly and suitable for recycling. Please make a contribution to protecting the environment by disposing of the packaging appropriately.

Do not spray aerosols in proximity of this appliance while it is in operation.

Where this appliance is installed in a marine environment or in caravans, for safety reasons it should not be used as a space heater.

This appliance is unsuitable for installation in marine crafts, caravans or mobile homes, unless each burner is fitted with a flame safeguard.

DO NOT MODIFY THIS APPLIANCE.

DO NOT USE OR STORE FLAMMABLE MATERIALS NEAR THIS APPLIANCE.

This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.

Warning: Accessible parts will become hot when in use. To avoid burns or scalds children should be kept away.

Warning: In order to prevent accidental tipping of the appliance, for example by a child climbing onto the oven door, the stabilising means must be installed. Refer to the instructions for installation.

Before connecting your new cooker

Before using your new cooker, please read these 'Instructions for Use' carefully. They contain important information concerning your personal safety as well as on use and care of the oven.

Please keep the operating and installation instructions in a safe place; this important documentation may also be of use to a possible subsequent owner.

Do not use the cooker if it is damaged in any way.

Installation and connection of the cooker should be performed according to the instructions and connection diagram provided, and should be entrusted to a licensed specialist. In the event of a damage that occurs as a result of improper connection, the warranty will be void.

Our appliances meet the applicable safety regulations for electrical appliances. Repairs may be performed only by authorised persons. Inexpert repairs may cause serious injury to you, the user.

Safety considerations

Never leave the appliance unattended when cooking with fat or oil. It could ignite if overheated.

In case of a defect, switch off at the mains.

Do not clean the oven with steam or high pressure cleaners.

Ensure that the power cord does not get caught in the hot oven door. The plastic insulation could melt.

Do not use loose greaseproof paper in the oven (e.g. when heating the oven). The paper could be drawn to the fan and damage the fan and the element.

Do not insert a baking sheet or aluminium foil sheet at the bottom of the oven. A heat build-up could result and cooking times and temperatures could change or enamel could be damaged.

Do not pour water on the hot oven floor. Damage to enamel could result

Always place a baking tray below a roast to prevent juices from dripping on the oven lining.

Do not place heavy items on the oven door when open as this may result in damage to the door hinges.

To ensure correct cooking the oven door must be closed properly.

Keep the door sealing surfaces clean at all times.

Installation instructions

Statutory regulations

This appliance should be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, electrical wiring regulations, AS 5601 the Australian Standard for gas installations. Refer also to AS 5601 for pipe sizing tables.

Gas supply

Check that the data plate shows the appliance is suitable for the available gas supply. The data plate is located on the inside of the oven door, centre bottom.

Electrical supply

All three models require connection to a **10 Amp** wall socket.

Instructions

1. The model number and the type of appliance, gas pressure and gas type are found on the inside of the oven door, centre bottom.
2. The appliance requires connection to a 240 V, 50 Hz electric supply. The power point must be installed by an authorized person.
3. Before commencing any work, make sure that the power point switches are turned off and the three pin plug is removed.
4. If the appliance cannot be adjusted to perform correctly contact your local gas utility.
5. Instruct the user in the operation of the appliance before leaving.

Vertical clearances:

The cooker should be installed so that a vertical clearance of at least 600 mm is maintained between its burners and any combustible material, and where this is not practical, the underside of any combustible material less than 600 mm above the burner should be protected by noncombustible millboard at least 6 mm thick which is covered with sheet metal not less than 0.4 mm thick, or should be protected by an equivalent material, extending at least 225 mm beyond the sides of the cooker.

Overhead clearances:

Range hoods and exhaust fans should be installed in accordance with the manufacturer's instructions. However, in no case should the clearance between the top of the highest burner of the cooking appliance and the underside of a range hood be less than 600mm, or an overhead exhaust fan, 750 mm.

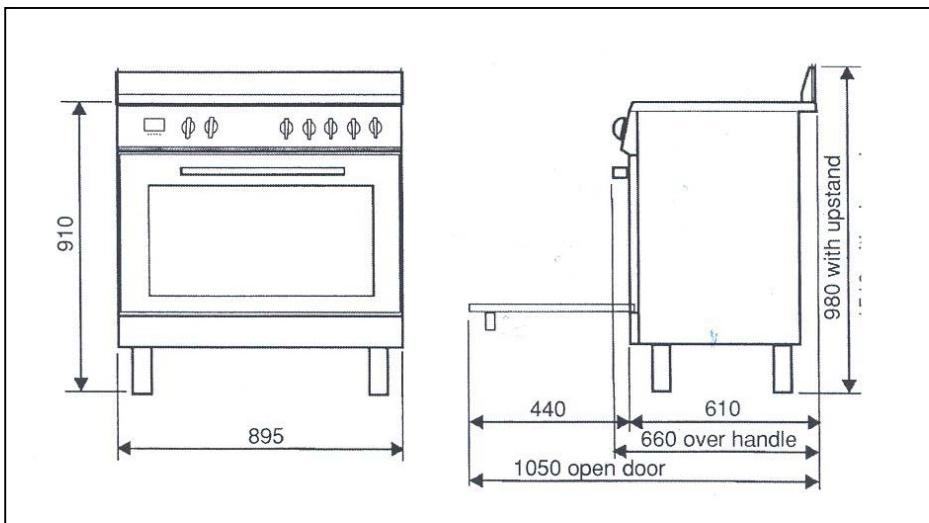
Side clearances to vertical surface:

If the distance measured from the periphery of the nearest burner to any vertical combustible surface, is less than 200 mm, the surface should be protected in accordance with clause 5.12.1.1 and 5.12.1.2 of A5 5601.

Installation

Make sure the minimum clearances to combustible materials are maintained during the installation including adequate space for the operation and servicing of the cooker. For height limitations use the dimensions as shown in the drawing.

Overall dimensions (with legs adjusted to 180mm).



Height over hob: 910 mm

Height over upstand: 980 mm

Width: 895mm

Depth: (incl. oven door handle & knobs): 660mm

Depth: (flush with oven door): 610mm

Gas and electric connection

Electrical connection

The electric lead and plug are for connection to a **10 Amp** socket. A **10 Amp** socket is to be within 1 m of the appliance. The lead is situated at the left hand side of the cooker.

Gas regulator

The gas connection is via 1/2" compression. Connect the cooker to the gas supply and check for gas soundness.

If using a flexible connection

This appliance is approved for connection with a Flexible Hose, which complies with AS/NZS 1869 (AGA Approved), 10mm ID, class B or D, between 1 - 1.2m long. Connection should be in compliance with AS 5601, clause 5.12.1.8.

When installing the hose restraint device, the appliance anchor point is the rear panel securing.

If using copper connection

To allow the cooker to be moved forward for service make a loop in the copper tube before connecting onto the regulator.

Gas connection

The cooker must be connected to the gas supply with upstream connection of an isolation valve in accordance with the respectively valid regulations. We recommend that the isolation valve be fitted prior to the cooker to enable isolation of the cooker from the gas supply. The valve must be easily accessible at all times.

To find out the factory set gps type, see the label at the rear of the cooker.

The gas connection is via 1/2" compression. Connect the cooker to the gas supply and check for gas soundness. **NEVER** use a naked flame to check for gas leaks.

Gas inlet (mm)- Nat gas

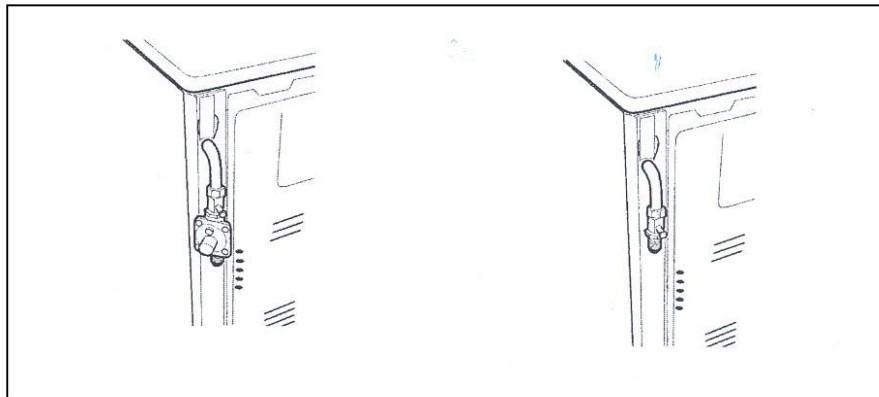
From RH rear side: 35 mm

Up from floor: 590 mm

Gas inlet (mm)- LPG

From RH rear side: 35mm

Up from floor: 675 mm



Gas inlet with different leg heights – mm

Min NG: 560 LP: 645

Ref NG: 590 LP: 675

Max NG: 595 LP: 680

| Energy consumption | | | | | |
|--------------------|----------|----------------|---------------|--------|-------|
| Burners | Gas type | Pressure (kPa) | Injector (mm) | Mj/hr | Watts |
| Small | Natural | 1.0 | 0.90 | 4.00 | |
| | U-LPG | 2.75 | 0.54 | 3.75 | |
| Medium | Natural | 1.0 | 1.18 | 7.12 | |
| | U-LPG | 2.75 | 0.70 | 6.20 | |
| Large | Natural | 1.0 | 1.55 | 12.5 | |
| | U-LPG | 2.75 | 0.92 | 11.25 | |
| Wok | Natural | 1.0 | 1.65 | 13.1 | |
| | U-LPG | 2.75 | 0.98 | 13.0 | |
| Oven | Natural | 1.0 | 1.80 | 16.5 | |
| Oven | U-LPG | 2.75 | 1.10 | 16.6 | |
| Grill | | | | 2350 W | |

Test the operation of the cooker before leaving

Note: These burners have no aeration adjustment.

Check correct operation of the ignitions system and operation of burners individually and in combination. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that the burners are correctly located. If satisfactory performance can not be obtained, contact the local gas utility.

Important

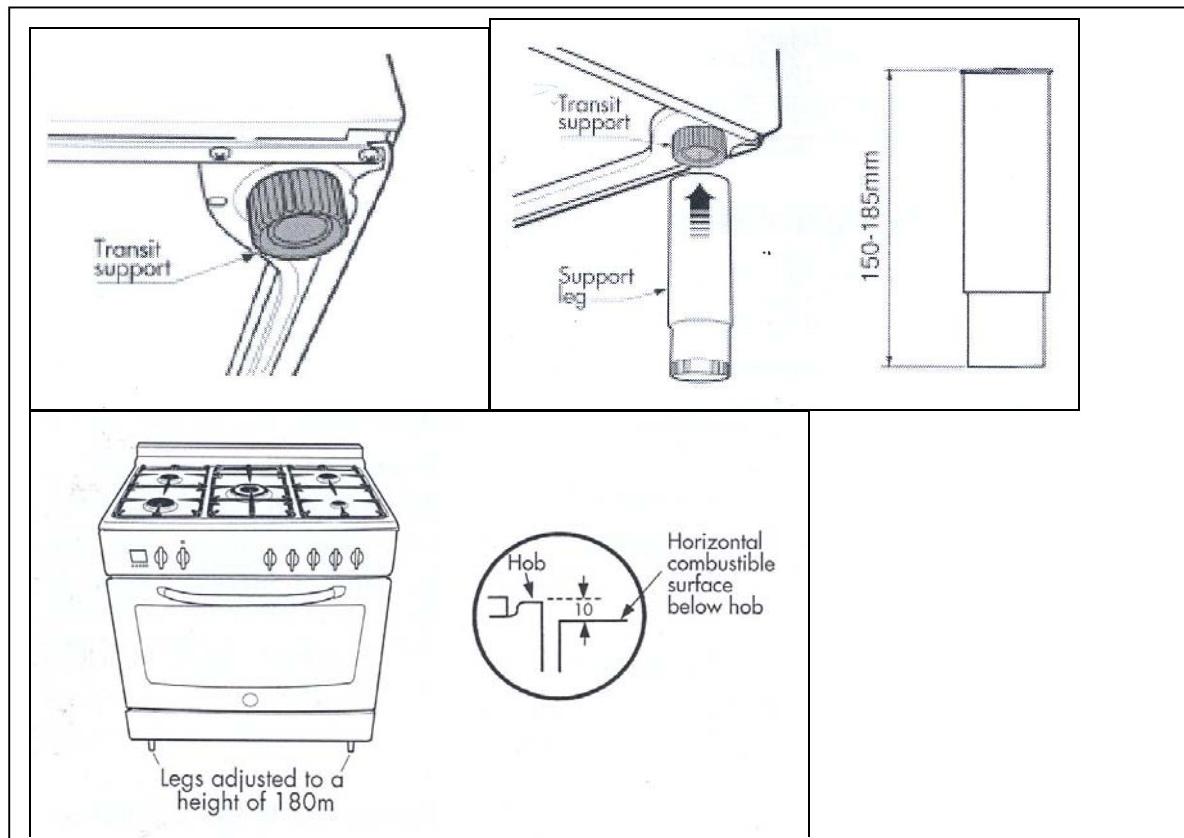
Before leaving instruct the owner in the use of the cooker. It should be expressly noted that we cannot accept any liability for direct or indirect damage caused by wrong connection or improper installation. When being repaired, the appliance must always be disconnected from the mains supply; if required, notify our customer service.

Support legs

The cookers are supplied with four transit supports.(One for each corner).

4 support legs are supplied separately and are fitted on location to the four corners of the lower support frame. Each support leg is pushed over the relevant transit support until flush with the support frame.

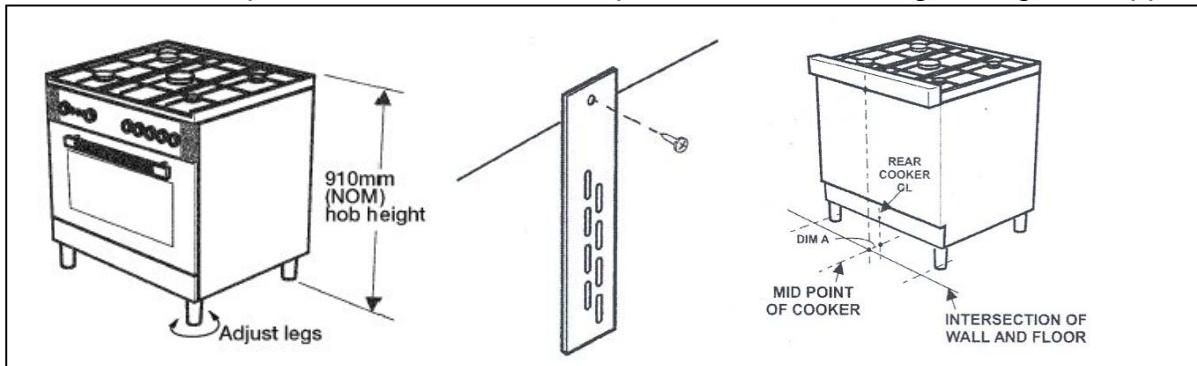
Each leg is adjusted by screwing the lower section in or out as required for fitting to a 900mm bench height. For lower bench tops adjust the height as required. The adjustment range for the leg is 150-185mm. With the legs adjusted to a height of 180mm the hob is located 10mm above the horizontal combustible surface, ref. AS5601.



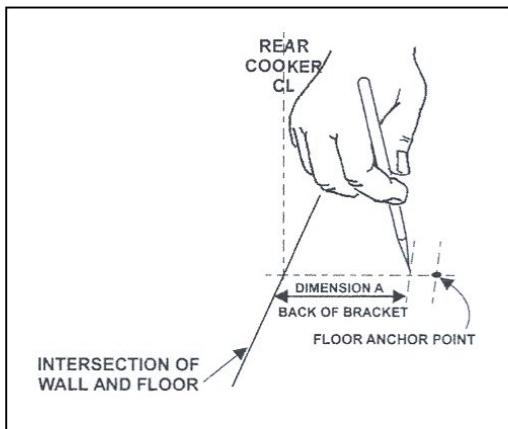
If the legs are not used and the cooker is mounted onto a plinth, fit transit legs to allow for clearance.

Once legs are adjusted to a nominal cooker height of 910 mm, fit the anti-tilt restraint bracket.

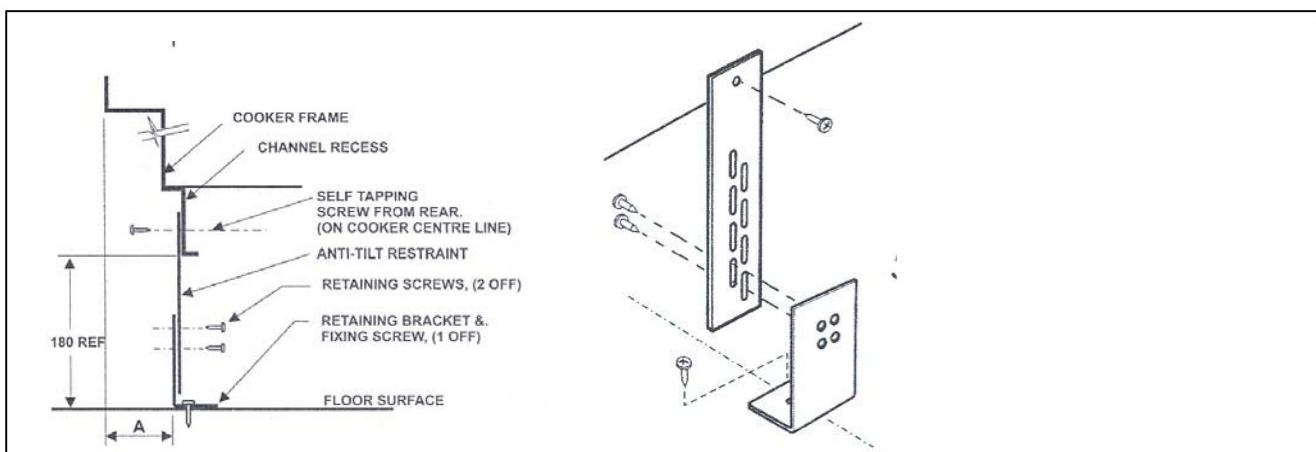
1. Fit the flat strap to the rear at the centre point on the lower edge using the supplied screw.



2. Mark the centre position of the cooker installation position on the floor.



3. Measure from the rear most point of the hob to the mount point of strap. (Dimension A), then using Dimension A mark the back edge of the bracket on the centre line.
Use the bracket to mark the fixing point.



4. Fix the restraint bracket to the floor at the position marked. Use a suitable fixing method.

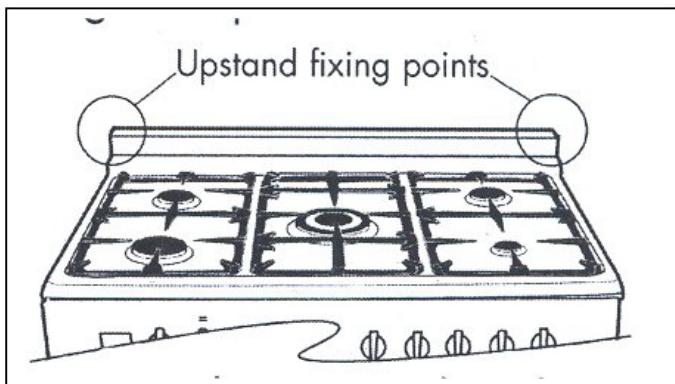
Note: For a concrete floor, use the anchor provided. For other constructions use a suitable fastener.

- Locate the cooker into the correct and final position. Then from the underside front, secure into position with the self tapping screw provided.

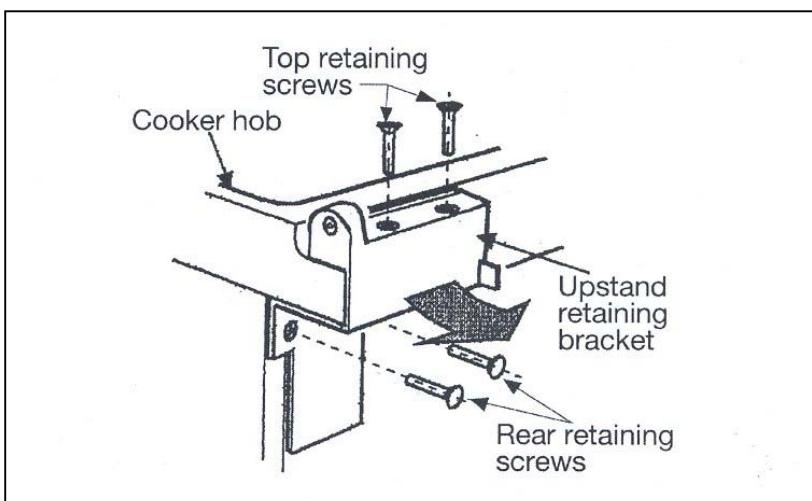
WARNING - IN ORDER TO PREVENT ACCIDENTAL TIPPING OF THE APPLIANCE, FOR EXAMPLE BY A CHILD CLIMBING ONTO THE OVEN DOOR, THE STABILISING MEANS MUST BE INSTALLED. REFER TO THE INSTRUCTIONS FOR INSTALLATION

Upstand installation

All stainless steel hob models are fitted with an upstand. The upstand is packaged at the top rear of the cooker. The upstand is fixed along the rear of the cooker hob. Fixing points for locating the upstand are at either end of the hob

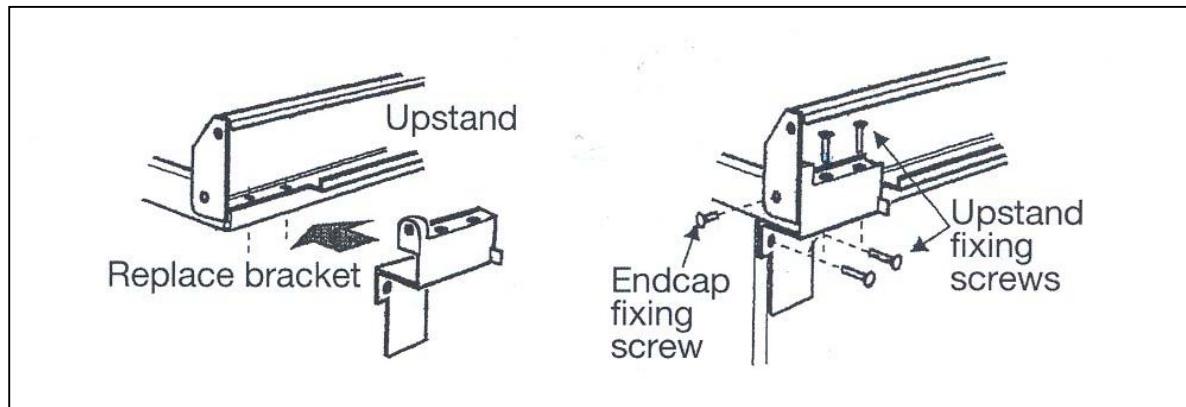


- Remove the upstand retaining brackets either side of the hob by removing the top and rear fixing screws in each bracket.



- Peel away the protective film from the underside of the upstand and locate onto the cooker top.
- Line up the bracket holes with the upstand fixing holes. Relocate the upstand brackets and secure with the retaining screws.

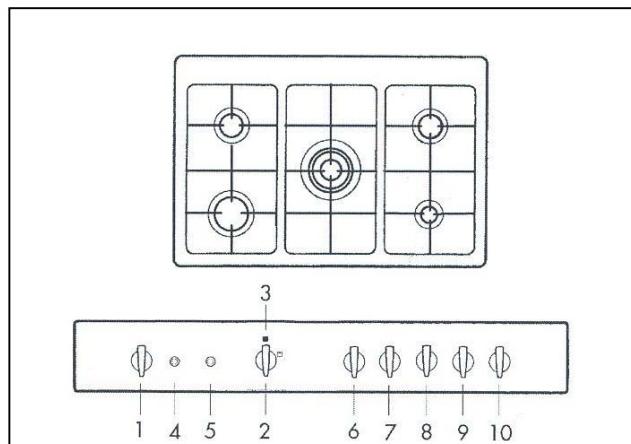
4. Remove the remaining protective film from the upstand and secure the end caps using M4 CSK screws, one each end.



Hob & control panel lay-out

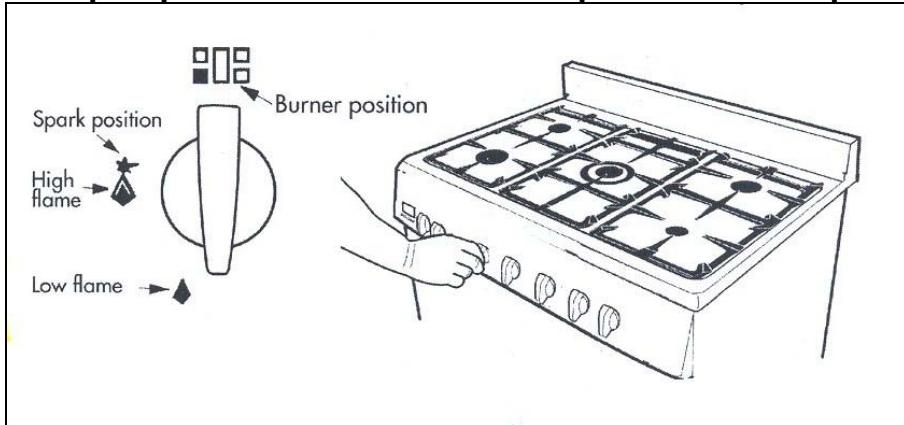
VEF91GG

1. Minute minder
2. Oven/Grill combination control Knob
3. Grill ON indicator light
4. Oven fan button
5. Oven light button
6. Left front burner control knob
7. Left rear burner control knob
8. Central (wok) burner control knob
9. Right rear burner control knob
10. Right front burner control knob



Cooktop burner operation

For cookers fitted with the optional glass lid the glass lid must always be in the open position when the cooktop burners are operating.



First time use

Thoroughly clean the cooktop with warm soapy water prior to first use.

Cooktop burner operation

The individual burner positions on the cooktop are indicated by a graphic placed above the burner control knob. Two further graphics indicate the 'full on' and 'turn down' positions.

Ignition

1. To operate the individual cooktop burners press the appropriate control knob and turn anti-clockwise to the spark symbol. Push to activate the electronic ignition.
2. Once the flame is stabilised turn the knob to the desired setting. Keep the knob depressed for 5 seconds to activate the flame failure device.
3. If the flame goes out repeat the procedure.

NOTE: If the burner does not ignite within 5 seconds, wait 5 minutes before reigniting.

Cooktop burner adjustments

The control knob is used to adjust the flame of the gas burner.

'High flame' graphic = highest output

'Low flame' graphic = lowest output

Use the 'High flame' setting to bring the pan to the boil, then adjust the flame to maintain the required pan temperature. Burner flames should be clear blue, with no yellow tipping. If the burners show any abnormality check that the burner heads are correctly located. If satisfactory performance cannot be obtained after consulting the trouble shooting guide,

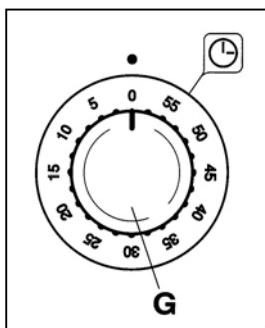
contact the authorised service provider. Please state the cooker model number to the service agent. The model number is stated on the data plate. The data plate is located on the inside of the oven door, centre bottom.

Ventilation

The use of gas burners leads to the production of heat and moisture in the kitchen. For this reason make sure that the room is properly ventilated. Keep ventilation openings, such as windows, open or provide a mechanical ventilation device (e.g. a range hood or overhead exhaust fan).

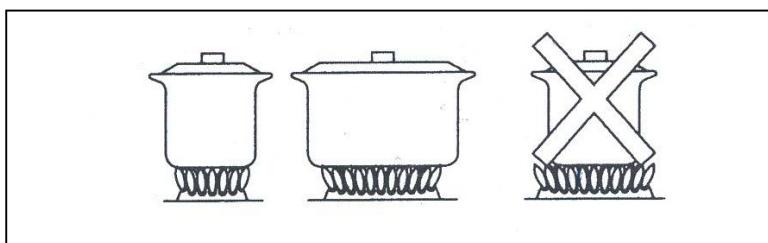
Minute minder

The minute minder control knob is positioned on the left hand side of the control panel. To activate the timer, rotate the knob clock-wise through 360°, then return the knob anti-clockwise to the required cooking time.



Use of cooktop burners

For safe and economic gas usage you should always use the correct sized pan on the burner. Flames should not protrude beyond the base of the pan. You will save energy, time and money by always placing the correct sized pan on the gas rings.



Oven /grill operation

Accessories

1 Wire shelf

1 Enamel baking tray

Foods being grilled must be monitored at all times, especially high fat content foods such as sausages, chops, etc.

First time use

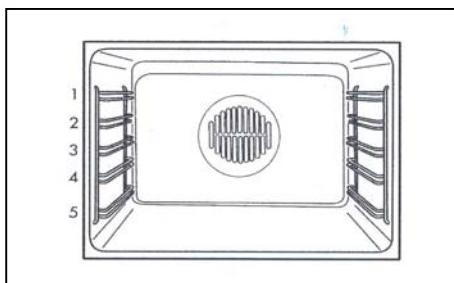
Thoroughly clean the appliance and accessories with warm soapy water before using them for the first time. Operate the oven for about 30 minutes at gas mark 8 to eliminate any odours generated by the internal insulation.

Cooling fan operation

The cooling fan operates when the oven is switched on and will continue to operate until the oven is switched off. The cooling fan ensures that the control knobs and the surrounding fascia are always cool to touch.

Shelf positions

The oven features 5 shelf positions. The levels are counted from top to bottom.



This oven features 5 shelf positions. The levels are counted from top to bottom.

Shelf position 3 should be used for best results when baking with or without the fan.

Shelf positions 4 or 5 are ideal for baking pizzas, quiches and pies where a crisp base is desirable.

Shelf position 2 is ideal for grilling; however larger foods, or foods with a high fat content, can be grilled on shelf position 3.

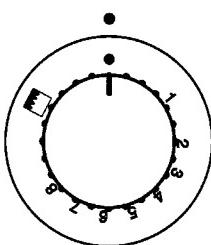
Shelf positions 2, 3 and 4 are suitable for multi level cooking.

Grill operation

The oven is fitted with an electric element placed against the roof of the oven. To activate the element, turn the oven/grill combination control knob clockwise to the grill symbol.

Oven /grill use

Thermostat and function selector control knobs



Please note that the grill has no variable heat adjustment.

It is not possible to operate the grill and the oven simultaneously.

1. Turn the oven/grill combination control knob to the grill position.
2. Preheat for 5-10 minutes.
3. Lightly oil meat or fish and place food on wire grid or universo I pan at shelf position 2 or 3; refer to shelf positions.

4. Turn food only once during the grill operation to conserve natural juices.
5. The oven door must be closed when operating the grill.

For browning and crisping, shelf position 2 will give best results. Shelf 2 may also be used for grilling meats (shelf position 3 if the meat is thick or has a high fat content).

Oven thermostat operation

The oven is equipped with a gas thermostat. Its purpose is to keep the temperature at a constant heat between 150°C and 270°C. The oven is fitted with electric spark ignition and a safety shut-off device.

To activate the oven turn the oven/ grill combination control knob anti-clockwise to the desired setting and follow the ignition procedure as described below.

Temperature settings

Refer to the chart below for required °C settings.

| Thermostat settings | Temperature equivalent °C | Recipe description |
|---------------------|---------------------------|--------------------|
| 1 | 150°C | Very slow |
| 2 | 170°C | Slow |
| 3 | 190°C | Moderately slow |
| 4 | 200°C | Moderate |
| 5 | 220°C | Moderately hot |
| 6 | 240°C | Hot |
| 7 | 260°C | Very hot |
| 8 | 270°C | Very hot |

When operating the oven without the fan these temperatures will apply to shelf position 3 only. Food placed on shelves below position 3 will be cooking at a higher temperature than indicated whilst food placed above shelf position 3 will be cooking at a lower temperature than indicated.

Automatic ignition

1. Open the door.
2. Press the control knob, turn anti clockwise to setting 8 (spark position) and depress to ignite the burner. After the burner ignites keep the control knob depressed for a further 5 seconds. This allows time for the flame control to operate and the flame to remain alight.
3. If the flame extinguishes wait 5 minutes for the unburned gas to disperse and repeat the procedure.
4. Gently close the door.

Manual ignition

1. The oven is fitted with automatic ignition. However, if required, manual ignition can be performed by pressing the control knob and turning it anti clockwise to the required temperature setting. At the same time hold a lit match to the small ignition tube and check that the burner is completely lit.
2. After the burner ignites keep the control knob depressed for a further 5 seconds. This allows time for the flame control to operate and the flame to remain lit.
3. If the flame extinguishes wait 5 minutes for the unburned gas to disperse and repeat the procedure.

Oven cooking tips

This is a large oven. Allow at least 15 minutes preheating time before cooking commences to allow the interior to heat up to the required temperature. Personal experience will help determine any variations in the values reported in the table. In any case, it is recommended to follow the instructions of the specific recipe used.

When baking cakes and pastries it is advisable to preheat the oven to one gas mark higher than required. This will compensate for heat loss when opening the oven door. Reduce the temperature to the setting required once food is placed in the oven.

When opening the door during operation turn the fan off to minimise heat loss. Turn the fan on again once cooking has resumed.

Open the door as little as possible during operation.

If it is necessary to cover food with foil or baking paper whilst cooking in fan mode, ensure that the foil or paper is firmly secured.

Avoid using dark scone trays, cake tins or muffin trays. Light coloured metal vessels will give more even browning. Dark ones may cause scorching on the base.

For easy viewing and a more even cooking result bring the dishes and trays forward to the front of the oven shelf.

For even heat circulation ensure that dishes and trays do not touch each other or the sides of the oven. Best results when baking, roasting and multi level cooking will be obtained by cooking with the fan in operation.

Best results when baking meringues, pavlovas, souffles and other delicate items will be obtained by cooking without the fan in operation.

Do not place foil, baking trays, dishes or any other items directly on the base of the oven.

Note: When the oven is operating the glass door will become hot

Trouble shooting guide

| Problem | Possible cause | Action |
|------------------------------------|--|--|
| Burners don't light | Power to appliance turned off | Turn on power supply |
| Oven burner difficult to light | Oven control not turned on fully or held depressed for long enough | Turn to mark 8 (270) and hold in until ignited |
| | Fault in igniter | Phone service number for service or advice |
| Oven going out just after ignition | Control knob not depressed long enough | Depress control knob until burner remains alight |
| Oven goes out during cooking | | Phone service number for service or advice |
| Oven goes out when closing door | Door closed too fast | Close door gently |
| Hotplate burner difficult to light | Burner cap damp or incorrectly positioned | Dry and reposition cap |
| | Spark ignitor clogged with grease | Clean ignitor |
| | Burner ports blocked | Clean ports |
| | Spark igniter does not function | Phone service number for service or advice. |

| | | |
|--|--|--|
| Grill element/browner does not come on | Power to appliance turned off | Turn power on |
| Grill element/browner smoking when on | Top of oven compartment soiled | Clean top of oven compartment |
| Food is not cooking to expectation | User may still be using settings of previous cooker - all ovens have different characteristics | Check cooking chart - consumer will become familiar with use If problem persists phone service number for advice |
| Food burning on base | Using black or dark coloured pans | Use light coloured metal pans |
| | Cooking time too long | Check oven cooking chart - check with other foods |
| | Temperature too low | Raise temperature |
| | Incorrect shelf position - too low in oven | Use higher shelf |
| | Opening oven door too frequently | Avoid opening and minimize time opened |
| | Oven overloaded | Use single shelf cooking and ensure a 5 cm airflow around the pans. (2 levels of cooking with fan on) |
| | Oven not preheated sufficiently | Allow longer pre-heat time |
| Food cooking too quickly | Heat loss from oven | Phone service number for service or advice |
| | Oven temperature set too high | Check oven chart, lower temperature |
| | Pan used larger than recipe required | Allow less time or use smaller pan |
| Food taking too long to cook | Thermostat too high - faulty | Phone service number for service or advice |
| | Opening oven door too frequently or for too long | Avoid opening door and minimise time open |
| | Oven not preheated sufficiently | Allow to preheat, especially for high temperature cooking |
| | Temperature set too low | Check chart and / or raise temperature |
| | Food was chilled or partially frozen | Allow to thaw completely or allow longer time for cooking |
| | Heat loss from oven | Phone service number for service or advice |
| Food is cooking unevenly | Thermostat too low - faulty | Phone service number for service or advice |
| | Tray or pan pushed too far to the back or sides of the oven | Allow 5 cm airflow all around |
| | Tray too large | Use smaller tray |
| Cakes not cooked through to centre | Tray or oven overloaded | Reduce items on tray or number of trays in oven |
| | Temperature too high | Reduce temperature |
| | Oven overloaded | Cook fewer items |
| Food pale on top | Incorrect shelf position | Refer to oven cooking chart |
| | Temperature too low | Raise temperature - refer to chart |
| | Insufficient cooking time | Increase cooking time |
| | Sides too high on cake tin | Use smaller tin |
| | Incorrect position | Refer to cooking chart |
| Cake cracking on top | Tray too large | Allow 5 cm airflow around items |
| | Oven too hot | Reduce temperature |
| Timer does not ring | Batter too thick | Check recipe or add more liquid |
| | Timer has not been sufficiently wound up | Even if setting for a short time it is recommended to wind knob through 360 (to 60 mins) then turn back to required time |

Cleaning

Cleaning the cooktop

Once the appliance is cold, clean it with a sponge and soapy water. Remove any spills immediately. This will avoid unnecessary work later.

Allow burners and trivets to cool down before cleaning them.

The burners and trivets must be cleaned regularly to keep them in good condition. This is done by submerging them in soapy water and scrubbing them with a non-metal brush to keep the ports and slots free from obstructions so they give a perfect flame. Dry the burner caps and trivets whenever wet or damp. Do not wash the burner caps and trivets in a dishwasher.

After cleaning and drying ensure that the burner heads and caps are replaced correctly on the burner body

For cookers fitted with a stainless steel hob the high temperatures generated by using the wok burner may cause the stainless steel hob of your hotplate to become discoloured over time. THIS IS NORMAL. Clean the hob with a product suitable for cleaning stainless steel. Never use abrasive products, sharp objects, steel scouring pads, knives, etc., to remove stubborn food remains from the hob surface, trivets, burners and oven interior.

Do not allow acidic products such as vinegar, lemon juice etc., to come into contact with the hob.

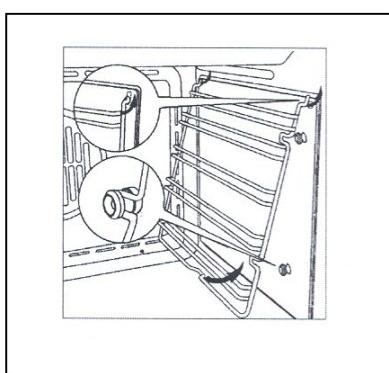
Cleaning the oven interior

Clean the oven enamelled floor, wire shelves and shelf supports with hot detergent suds. This oven is fitted with self cleaning linings on the roof, sides and back of the oven. The liners are covered with a special micro-porous enamel that absorbs and removes fat residue during baking. Should any liquid fat splatter onto the liners, self cleaning action may not be adequate. In this case the liners may be wiped with a damp sponge. Mild detergent may be used but no chemical cleaners. After this, heat the oven to the maximum temperature for a period of 30 minutes. If the stains persist wait until the oven has cooled down and repeat the above procedure. Important: always clean the enamelled surfaces and wire components prior to starting the 30 minute heat cleaning cycle.

It is recommended that the oven interior be cleaned regularly as excessive build-up of fat can become a fire hazard.

Cleaning the oven shelf supports

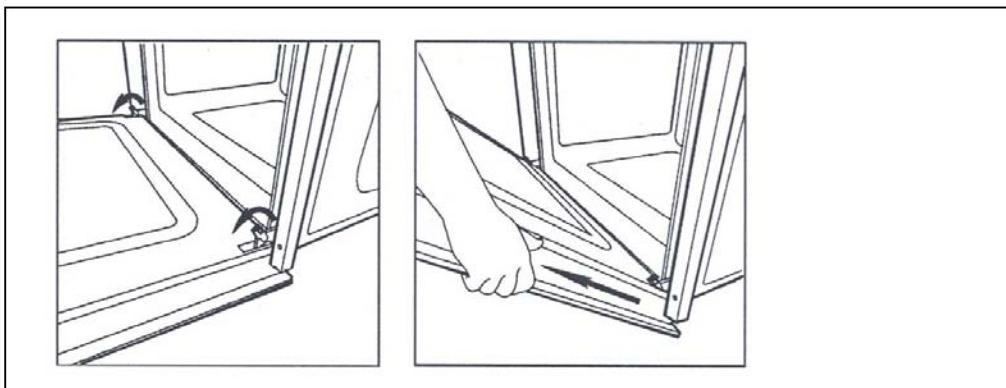
To remove the shelf supports remove the knurled knobs either side, lift the wire rack and swing forwards.



Cleaning oven glass door

The oven door may be removed for cleaning. To remove the oven door follow the steps below:

1. Open the door fully.
2. Lift the two levers forward as shown in figure below left.
3. Close the door as far as the first stop (created by the raised levers).
4. Lift the door upwards and outwards to remove it from its mounting as shown in figure below right.
5. To replace the door, fit the hinges on their mountings and lower the levers.
6. Close the door.



Use a suitable glass cleaner to clean the exterior glass panel.

Replacing the oven light bulb

Type: E 14, 25W, heat resistant to 300°C.

You may obtain this bulb from our service department.

1. Disconnect the appliance from the main electricity supply.
2. To prevent damage place a teacloth in the bottom of the oven.
3. Unscrew the glass cover of the light.
4. Unscrew the old lightbulb and replace it with a new one.
5. Replace the cover.
6. Reconnect to the power supply.



Service information

Service and maintenance must only be carried out by an authorised person.

This appliance should not be modified.

Always disconnect the gas supply and power before servicing the cooker.

After service always check connections for gas soundness.

NEVER use a naked flame to check for leaks.

To remove the upstand (for cookers fitted with upstand).

1. Pull the cooker forward.
2. To remove the upstand retaining brackets undo the 2 top and 2 rear retaining screws securing each bracket.
3. Lift the upstand from the cooker hob.

To clean or replace a cooktop burner injector.

1. Remove the pan support, burner cap and burner head.
2. Using a 7mm socket spanner unscrew and clean or replace the cooktop burner's injector.
3. Replace burner head, cap and pan support. Ensure that the burner head and cap are in the correct position.

To clean or replace the oven burner or injector.

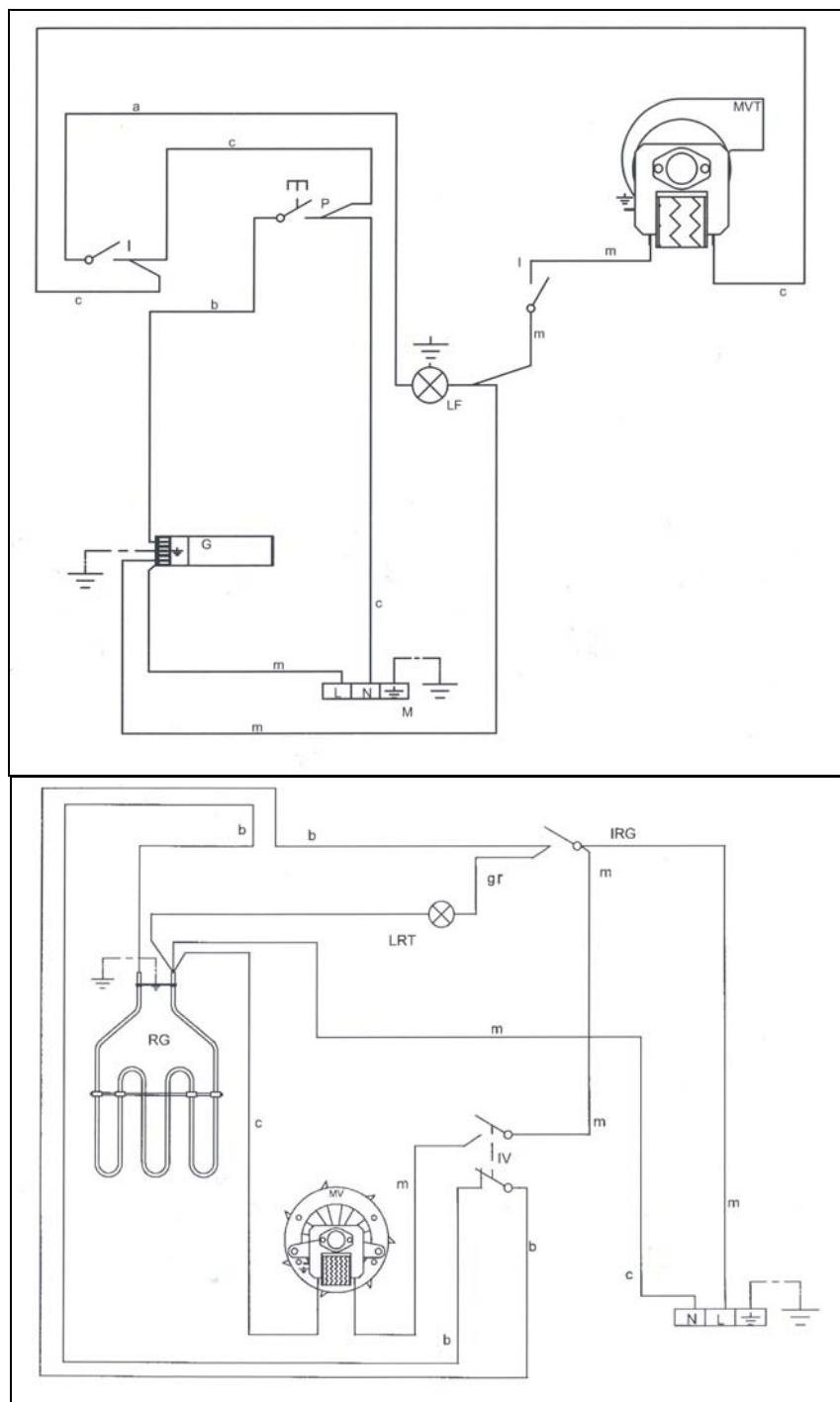
1. Drop down or remove the oven door.
2. Remove left hand side panel as per the headings 'To remove side panels'.
3. The oven burner is held in position over the injector by a bracket on the LHS retaining the elbow of the burner mixing tube and a retention bracket on the RHS at the end of the burner. Using a Phillips head screw driver unscrew the single screws securing the burner on either side to the brackets and remove the burner being careful not to strain the thermocouple and electronic ignition leads.
4. Using a 7mm socket spanner unscrew and clean or replace the oven burner injector. If replacing the actual burner, first remove the spring clips to release the thermocouple and the electronic spark ignitor.
5. Reassemble in reverse order.

Access to the under hob area

Pull the cooker forwards to gain access to the rear of the cooker

1. Remove upstand
2. Remove pan supports, burner caps and burner heads
3. Using a torx T20 head driver remove the screws securing the burners to the hob. 2 per boiling burner and 4 for the wok burner.
4. Remove the lower 2 screws of each upstand bracket
5. Lift hob at the rear and slide it out of position.

Wiring diagrams model VEF91GG



A copy of those diagrams is situated on the back panel of the cooker.

Data plates

The data plates are attached to the inside of the oven door, centre bottom.
Always quote your model number when requesting a service call.